Preventive Medicine

Environmental Health Service

TRAINING INFORMATION

More Training

Heat/Cold Injury

Hazardous Waste

Regulated Medical Waste

Medical Threat Briefing

Bats/rodents and other Critter info sheets for training others

General Sanitation

Bake Sales /

1 Hour

4 Hour

40 Hour

Food Service

Managers / supervisors

Employees

1 Hour Basic Safety Course

Food Handlers Class

For bake sales or fundraisers that include low risk foods such as home baked cookies, brownies, and cup cakes or commercially bought products; popcorn, hot dogs with individual packets of ketchup, mustard, relish (chili or cheese can only), candy, soda, bottled water, and coffee. All participants must be certified with at least the 1 hour class.

Those interested must complete the Temporary Food Booth Application at least 10 days prior to the event. Permits will be issued when all requirements of the TM MED 530 are met.

Classes take place online. Please call Lucia Carter @ 288-1665 or Emilio Alexander@ 288-9112 for any questions.

4 Hour Intermediate Food Safety Course

Food Handlers Class

Required for participants working at an event that will serve foods such as pizza, chili, fajitas, corndogs, BBQ, hamburgers, Bratwurst, sausages, chicken, and other foods that require extensive handling or preparation. At least one person at such event must be 40 hour certified.

Those interested must complete the Temporary Food Booth Application at least 10 days prior to the event. Permits will be issued when all requirements of the TM MED 530 are met.

Classes take place every 3rd Wednesday of the month at 0830. Please call Lucia Carter @ 288-1665 or Emilio Alexander @ 288-9112 for scheduling.

40 Hour Manager's Food Safety Course

Food Handlers Class

Required for at least one person participating in an event that serves high risk foods including pizza, sausages, chili, fajitas, corndogs, BBQ and other foods that require extensive handling or preparation. Manager must be present at the facility during service hours and is responsible for the operation. All other participants must have 4 hour certification.

Those interested must complete the Temporary Food Booth application at least 10 days prior to the event. Permits will be issued when all requirements of the TM MED 530 are met.

Class consists of an on-line study guide and a proctored exam at our facility.

4 Hour Refresher Training

- Required for all food workers employed on Fort Hood. (TB MED 530 2-19)
- Training is offered through our office or can be completed in house
- Training can be given at your facility or any facility you designate. We have all the required equipment.
- This training may be completed in increments throughout the year.
- If training is completed in house, *it must be properly documented*.

40 Hour Manager's Food Handlers Class

- Required for person-in-charge, the COR and QAE, and the food service supervisor.(TB MED 530 2-18)
- At least one person with this certification must be present at the facility during all hours of operation.
- Certification must be renewed every 4 years, or 12 hours of continuing education must be completed and documented.
- All documentation must be maintained on site and available for review.
- Quartermaster provides online study material, and exams are proctored at our facility.